

SUBS

6 Foot Italian Sub 99.00
Ham, cheese, salami, capicola,
lettuce, tomatoes & onions

3 Foot Italian Sub 55.00
Ham, cheese, salami, capicola,
lettuce, tomatoes & onions

Sub Platter

SM TRAY (20 PC) 36.00

LG TRAY (32 PC) 53.00

Mix & match

Gourmet mix & match

5.00 extra

WRAP PLATTERS

Mix & Match

SM TRAY 45.00 LG TRAY 60.00

EXTRAS

Italian Focaccia Bread 20.00

Garlic Knots (50 PC) 25.00

Buffalo Wings (50 PC) 42.00

Chicken Fingers SM 40.00 LG 75.00

Mozzarella Sticks SM 35.00 LG 55.00

French Fries SM 20.00 LG 35.00

DESSERTS & BREAD

Homemade Tiramisu

Zeppoles

Cannoli's

Cheesecake

Dinner Rolls

Tomato & Garlic Focaccia

Seasoned with extra virgin olive oil & Italian spices

WELCOME

We pride ourselves on preparing the best food, with the highest quality ingredients, to make any event a successful one for you. We will gladly accommodate your requests for your special occasion

Thank you!

Andy

LET US DO THE CATERING FOR YOUR PARTY, WE HAVE ALL THE RIGHT INGREDIENTS!

ALSO AVAILABLE...

Customized & Wedding Packages, Buffet & Lunch Packages, Full Service Bartenders & Food Servers Available

Our expert chef will be delighted to help you with any special request you may have on items not listed on our menu



**31 North Main Street
Manahawkin, NJ**

(Located in Lakeside Village)

609-978-3888

Fax 609-978-2771  www.fusaronj.com

We Deliver to:

**Manahawkin, West Creek, Ship Bottom, Surf City,
Barnegat & Beach Haven West**



Consumer Notice Advisory: *Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

Prices & menu items subject to change without notice. Tax not included.
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CATERING MENU

**31 North Main Street Manahawkin, NJ
(Located in Lakeside Village)**

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APPETIZERS | ANTIPASTI

	½ TRAY	FULL TRAY
Fresh Mozzarella & Roasted Peppers Fresh mozzarella made daily complimented with fresh roasted peppers & basil	45.00	75.00
Hot Antipasto New England mussels, clams, shrimp, eggplant rollatini & roasted peppers finished oreganato style	55.00	85.00
Fried Calamari	55.00	90.00
Mussels Marinara	45.00	80.00
Sausage & Broccoli Rabe Italian sweet sausage with broccoli rabe sautéed with extra virgin olive oil & fresh garlic	50.00	80.00
Eggplant Rollatini Italian eggplant stuffed with ricotta & Parmigiano reggiano in a tomato sauce	50.00	80.00
Clams 1.00 ea Oreganato or casino style		
Stuffed Mushrooms 2.00 ea Mushrooms stuffed with lump crab meat finished in a white wine sauce		

VEGETABLES | CONTORNI

	½ TRAY	FULL TRAY
Sautéed String Beans Marinara or extra virgin olive oil & garlic	35.00	65.00
Broccoli Sautéed with extra virgin olive oil & garlic	30.00	50.00
Roasted Potatoes	35.00	55.00
Sautéed Spinach	35.00	65.00
Sautéed Broccoli Rabe With extra virgin olive oil & garlic	45.00	75.00

SALADS | INSALATE

	½ TRAY	FULL TRAY
Caesar Salad Crisp, romaine lettuce topped with shaved Parmigiano cheese in traditional Caesar dressing with croutons	30.00	45.00
House Salad Crisp mixed greens with grape tomatoes, black & green olives, red onions & carrots served with homemade vinaigrette	25.00	40.00
Add Grilled Chicken	15.00	25.00
Antipasto Salad	40.00	70.00
Fusaro Salad Crisp, romaine & iceberg lettuce topped with fresh mozzarella, roasted peppers, black olives, shaved carrots & tomatoes, served with a choice of dressing	35.00	65.00

	½ TRAY	FULL TRAY
Pork Tenderloin Murphy In a white wine sauce with roasted potatoes, onions & vinegar peppers	55.00	100.00

PASTA

	½ TRAY	FULL TRAY
Stuffed Shells Jumbo shell pasta stuffed with fresh ricotta & grated cheese in fresh tomato sauce	45.00	65.00
Penne in Vodka Sauce	40.00	65.00
Penne in Bolognese	45.00	70.00
Lasagna Cheese, vegetable or meat	50.00	90.00
Baked Ziti	45.00	65.00
Tortellini & Broccoli Alfredo	50.00	85.00
Penne Fusaro Penne with prosciutto, petite peas & mushrooms, in a cream sauce	45.00	80.00
Cavatelli & Broccoli	45.00	85.00

ITALIAN FAVORITES

	½ TRAY	FULL TRAY
Meat Balls In a homestyle Italian tomato sauce	50.00	85.00
Sausage & Peppers In a marinara sauce	50.00	85.00
Eggplant In a homestyle Italian tomato sauce	45.00	75.00
Sausage In a homestyle tomato sauce	50.00	85.00

SEAFOOD | PESCE

	½ TRAY	FULL TRAY
Shrimp Scampi Large shrimp in a fresh garlic, lemon, butter & white wine sauce	55.00	95.00
Shrimp Parmigiana Golden fried shrimp topped with fresh mozzarella & tomato sauce	55.00	95.00
Shrimp Francese Lightly battered shrimp finished in a lemon butter sauce	55.00	95.00
Zuppa di Pesce Clams, mussels, calamari & shrimp in a marinara sauce	65.00	105.00
Shrimp & Pasta Scampi or fra diavolo, served over linguine	55.00	85.00

BEEF | CARNE

Prime Rib Market Price The ultimate in juicy flavor & tenderness made from the highest quality of beef available		
Slice Steak Pizzaiola Market Price Rib eye steak sliced & simmered in fresh marinara sauce		
Rib Eye Steak with Portobello Sauce Market Price Rib eye steak sliced in a sauce made with fresh Portobello mushrooms		

CHICKEN | POLLO 55.00 95.00 OR VEAL | VITELLO 65.00 110.00

CHOOSE FROM ANY OF THE FOLLOWING STYLES:

Chicken or Veal Francese Lightly battered filet in a lemon butter white wine sauce		
Chicken or Veal Parmigiana Lightly breaded, golden fried & topped with tomato sauce & soft mozzarella		
Chicken or Veal Marsala Chicken breast or milk-fed veal lightly battered in a delicate marsala wine sauce served with fresh mushrooms		
Chicken Savoy Balsamic vinegar, vinegar peppers & mozzarella		
Chicken Maria Rich & savory Italian sausage, grape tomatoes, prosciutto, rosemary, white wine & a touch of demiglaze		
Chicken Scarpariello Boneless chicken breast, Italian sausage, potatoes, onions & vinegar peppers, sautéed in garlic & oil, finished in a rich wine & vinegar sauce		
Chicken Cacciattore A classic Italian dish made with onions, peppers, mushrooms, tomatoes & robust spices, finished in marinara sauce		
Chicken Murphy In a white wine sauce with roasted potatoes, onions & vinegar peppers		
Veal Sorrentino Tender veal medallions layered with eggplant & mozzarella, finished in a light brown sauce		
Veal Piccata Tender milk-fed veal brightly flavored with capers & lemon butter sauce		